



« Nature does things right »

Our sustainable approach prioritizes fresh, seasonal products from the surrounding area, as well as plant-based, wild and organic farming.

Then there's the care that goes into cutting and cooking. Did you know that each season has its own associated cooking methods ? Respecting what nature has to offer, making the most of each of its beautiful products to bring you the very best, so as not to lose any of their natural vitality.

Finally, it's the quest for balance that drives the composition and presentation of our dishes. A variety of ingredients, colors, flavors, textures and cooking methods will enliven your meal to offer you the conditions for shared pleasure at the table.

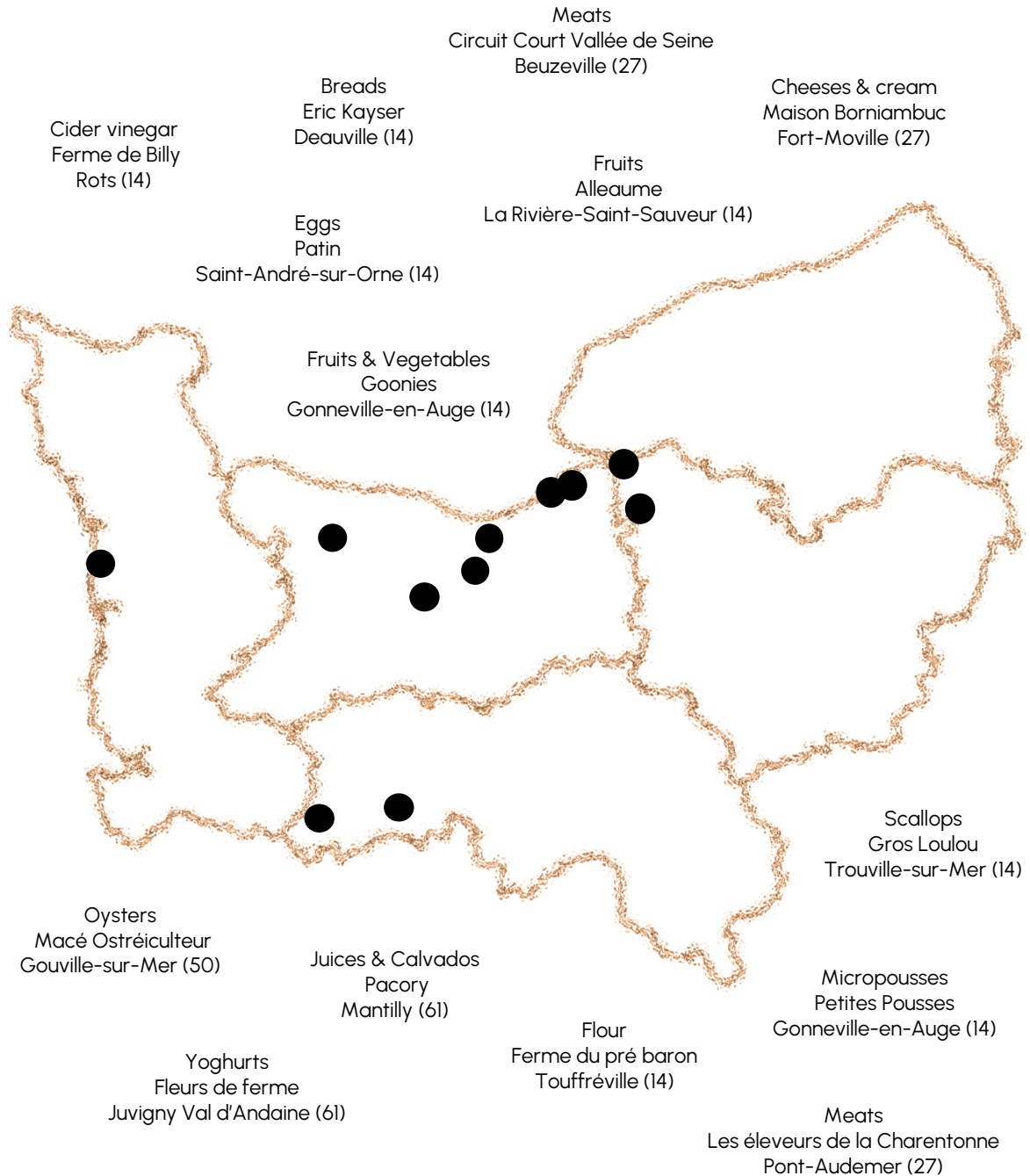
Let our teams guide you on a delightful gustatory stroll,

Welcome at La Galerie restaurant.

Restaurant team.



OUR PARTNER PRODUCERS LOCAL & REGIONAL



Tasty, colorful and alcohol-free,
ask us for advice on how to accompany your
with one of our delicious creations.

MOCKTAILS · 14

Segall

Alcohol-free JNPR gin & bitter, chilli syrup,
lemon juice

Tiwari

Alcohol-free gin, botanist, lemon juice,
grapefruit juice, Timut berry syrup, hibiscus tonic

Kusama

Alcohol-free white Martini, mint tea infusion,
lemon juice, ginger syrup

Van Gogh








Carrot juice, apple juice, tomato juice, egg white,
lemon juice, celery salt

THE BAR TEAM




MENU

STARTERS

-  **Crab with citrus · 17**
Crab, crunchy fennel, ribot milk emulsion, citrus fragrance, almond flakes
 -  **Scallops carpaccio · 18**
Granny Smith apple, daikon radish, dill, black sesame
 -   **Onion cream soup · 15**
With parsley oil, crushed hazelnuts, mushrooms and spring onion
 -  **French toast-style leeks · 14**
Leeks, sesame vinaigrette, French toast, black garlic emulsion
 -  **Oysters our way · 18**
6 prepared oysters | pear, lime, celery vinegar
 -  **Raw Gouville oysters**
Served with lemon, vinegar shallot
Per 6 · 15
Per 9 · 18
Per 12 · 21
-

FISHES

-  **Fillets of sole meunière style, pistachio notes · 35**
Rolled fillets of sole, beurre meunière, carrots mousseline and pistachio, honey roasted yellow carrots, buckwheat in two textures
- Candied pollack · 28**
Confit with butter, golden turnip, kale leaf in two textures, spelt, pear condiment, garlic confit cream
- Scallops, my Normandy · 32**
Snacked, leek fondue, lentils, calvados flavored squid ink coral sauce, crispy bacon
| *Pork-free version available* |



 Vegetarien  Gluten free

All our dishes are home-made. Prices in euros, service and taxes included.
Allergen card available. Meat of French origin.

MENU

MEATS

Pork belly, influence from elsewhere · 28

Low temperature cooking (24h), mushrooms duxelles, red beans, lemon pepper condiment, pork juice

Beef cheek · 29

Confit with beer, tarragon polenta, fresh herbs, grilled leeks

Norman burger, fresh Normandy fries · 25

Homemade burger bun, norman chopped steak, red cabbage pickles, parsley mayonnaise, onion compote with cider, farmhouse tomme cheese

VEGETAL

Vegetarian burger, fresh Normandy fries · 23

Homemade burger bun, crispy cauliflower, red cabbage pickles, parsley mayonnaise, onion and cider compote, farmhouse tomme cheese

Homemade gnocchis · 22

Spinach shoots, confit garlic purée with balsamic, caramelized walnuts

Forest garden · 23

spelt, mushroom duxelles, shimenji pickles, pan-fried mushrooms, sage cream

CHILDREN'S MENU (under 12 years old) · 21

Chopped steak or Fish & Chips

served with vegetables purée or seasonal vegetables & black rice or spelt

Chocolate mousse or Seasonal fruits crumble

Apple juice or Pear juice or Water syrup



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CHEESE

Selection of Norman cheeses from Maison Borniambuc · 15

DESSERTS

The Pear · 14

Pear poached in citrus syrup, cream of cottage cheese

Chocolin · 15

Flax seeds crispy, dark chocolate mousse, milk chocolate cream

Sweet Normandy · 15

Apple cinnamon biscuit, cream, apple cardamom gel, ginger ice cream

Paris-Trouville · 15

A classic trouvillaise style.

Choux pastry, hazelnut cream, candied apple

Norman vacherin · 16

Normandy nurtures this classic French pastry, and we've reinterpreted it with one vision for the coast and another for our land :

Land side

Vanilla ice cream, chantilly of yesteryear, Norman beer cream, meringue

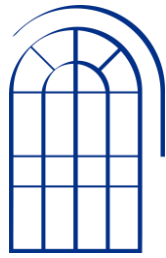
Sea side

Vanilla ice cream, chantilly of yesteryear, lemon and wakame seaweed cream, meringue



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WINES MENU

WINES

WHITE WINES

75cl

Bourgogne

2022 Macon-Pierreclos – Maurice Lapalus & Fils	40
2022 Saint-Véran – domaine Gilles Guerrin	45
2022 Chablis – domaine Brocard	52
2021 Montagny – Château de Chamilly	49
2021 Bouzeron – Château de Chamilly – Les bouchines	55
2021 Pouilly-Fuissé – Vieilles Vignes – domaine Gilles Guerrin	65
2021 Mercurey – Château de Chamilly – Les marcoeurs	79

Alsace

2020 Pinot gris – Lorentz	35
2011 Pinot gris Grand Cru – Lorentz	52
2013 Gewurztraminer – 1 ^{er} Cru – Lorentz	55
2015 Riesling – Frey-Sohler – Vendanges tardives	63

Bordeaux

2018 Graves Château Villa Bel Air	54
2018 Pessac-Léognan – Lamothe Bouscaut	79
2005 Barsac – Château Climens 1 ^{er} Cru classé 1855	171
2006 Sauternes – Château Suduiraut 1 ^{er} Cru classé	248

Loire

2019 Saumur – Jouvencelle – domaine de Rocheville Bio	31
2018 Sauvignon blanc – Alchimie domaine de Terres Blanches	39
2018 Pouilly Fumé – Le Lorient – Joseph Mellot	45
2018 Coteaux de l'Aubance – Le Morinière – Bois Brinçon Bio	45
2022 Pouilly Fumé – domaine Veneau	50
2018 Coteaux du Layon – Les Varennes – Bois Brinçon Bio	50
2021 Anjou – Thibaud Boudignon	58
2018 Pouilly Fumé – domaine de Ladoucette	65
2021 Sancerre – Silex	68
2021 Savennières – Clos de la Frémine – Thibaud Boudignon	140
2021 Savennières – Clos de la Hutte – Thibaud Boudignon	165



WINES

Rhône et Grand Sud

2016 Clairette Blanche – Croix Chaptal	34
2020 Corse, Sartène – domaine Fiumicicoli Bio	40
2020 Lirac – Château d'Aqueria	55
2018 Condrieu – Cave Saint Désirat	90

RED WINES

75cl

Loire

2017 Saumur Champigny – Les Andides	33
2018 Chinon – Moulin à Tan – P.Sourdais	39
2021 Sancerre – Silex	62
2010 Saumur Champigny – Le Fou du Roi – domaine Roche de ville	75

Bourgogne

2017 Macon-Mancey – domaine Dupuis	40
2021 Mercurey Meix Foulot	60
2017 Beaune Cent-Vignes – Beaune 1 ^{er} Cru – Bitouzet-Prieur	91
2021 Côte de Nuits Village – Le Meix – Trapet Père & Fils	92
2021 Marsannay – Trapet Père & Fils	95
2017 Savigny les Beaunes – Château de Meursault	101
2014 Chassagne-Montrachet 1 ^{er} Cru – Morgeot – Louis Lequin	126
2019 Chambolle-Musigny – domaine Faiveley	134
2021 Morey Saint Denis – Société du Clos de Tart	234
2013 Corton Grand Cru – Clos des Corton – domaine Faiveley	305

Rhône

2021 Crozes Hermitage « Les Trois Chênes »	55
2017 Cornas – domaine Guy Farge – Harmonie	77
2021 Châteauneuf-du-Pape – Domaine 3 Celliers – Alchimie	78
2017 Côte-Rôtie – domaine Garon – Les Triotes	120



WINES

RED WINES

75cl

Bordeaux

2018 Haut-Médoc AOP – La Demoiselle d’Haut-Peyrat	55
2015 Haut-Médoc Cru Bourgeois – Château Malescasse	60
2017 Saint-Emilion Grand Cru – Les Terrasses de Saint Christophe	60
2012 Margaux – Chevalier de Lascombes	65
2011 Moulis en Médoc – Château Mauvesin Barton	66
2015 Pauillac – Famille J-M Cazes	85
2011 Margaux – Grand Cru classé – Château Giscours	93
2008 Pomerol – Château Moulinet	98
2004 Pomerol – Château Nenin – domaine Delon	127
2007 Saint-Emilion – Grand Cru classé – Clos de l’Oratoire	129
2011 Saint-Emilion – Grand Cru classé – Château de la Gaffelière	132
2009 Pauillac – Grand Cru classé – Château Haut-Badges Libéral	145
2012 Saint-Julien – 2 nd Grand Cru classé – Château Léoville Poyferré	168
2006 Margaux – 2 nd Cru classé – Château Brane Cantenac	203
2011 Pessac-Léognan – Grand Cru classé – Château Pape Clément	242
2007 Saint-Estèphe – 2 nd Grand Cru classé – Château Cos d’Estournel	312
2011 Saint-Julien – Croix de Beaucaillou	403

Grand Sud & Corse

2015 Terrasses du Larzac – Croix Chaptal	34
2021 « Les Calcaires » Pic Saint-Loup – Château de Cazeneuve	54
2019 Corse, Sartène – domaine Fiumicicoli Bio	54
2019 Corse, Sartène – Castellu di Baricci	54
2018 Collioure – Clos des Paulilles	68

ROSÉS WINES

75cl

2022 La Coste rosé, Rosé d’une Nuit Bio	42
2022 La Vie en Rose, Château Roubine	50



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Prices in euros, service and taxes included.

CHAMPAGNES

BRUT CHAMPAGNES 75cl

Laurent Perrier Brut	90
Gosset Brut	75
Baron de Rothschild Brut	95
Duval-Leroy cuvée des MOF	95
Franck Bonville Grand Cru	90
Champagne Pommery	90
Moët & Chandon Impérial	85
Laurent Perrier Millésimé 2008	120
Laurent Perrier Ultra Brut	140
« Dans un premier temps » Extra Brut, Dhondt Grellet	135
Laurent Perrier Grand Siècle	254

BLANC DE BLANCS CHAMPAGNES

Laurent Perrier Brut Blanc de Blancs	196
Gosset Blanc de Blancs	119
Baron de Rothschild Blanc de Blancs	128
« Les Terres fines, Blanc de Blancs » 1 ^{er} Cru, Dhondt Grellet	145
Cramant, Grand Cru, Blanc de Blancs	230
Amour de Deutz, Blanc de Blancs	315

ROSÉS CHAMPAGNES

L'Incandescent – Rosé de Saignée Verzy Grand cru	85
Laurent Perrier Rosé	120
Gosset Rosé	140
Thiénot 2010 Cuvée Garance – Blanc de Rouges	142
Ruinart Rosé	160



WINES & CHAMPAGNES

Half-bottles of wine

37,5cl

White wines

2022 Pouilly-Fumé, domaine Veneau	34
2014 Sancerre, domaine Vacheron	35
2018 Sancerre, domaine Crézancy	36
2022 Chablis, domaine Brocard	36

Red wines

2021 Mercurey Meix Foulot	29
2013 Crozes-Hermitage, domaine Pierre Gaillard	29
2011 Moulis-en-Médoc – Château Maucaillou	30
2012 Haut-Médoc – Château Camensac 5 ^{ème} Grand Cru classé	33
2016 Maut-Médoc AOP – La Demoiselle d'Haut-Peyrat	34
2020 Crozes-Hermitage – Michelas St Jemms	41
2012 Saint-Julien – Château de Glana	49
2013 Côte-Rôtie – Pierre Gaillard	60
2007 Saint-Julien – Château Léoville Poyferré 2 nd Cru classé	85
2004 Pauillac – Château d'Armailhac 5 ^{ème} Grand Cru classé	85

Rosés wines

2017 Côte de Provence – Château Roubine	29
2014 Bandol – Fonbrune	35

Half-bottles of Champagne

37,5cl

Laurent Perrier Brut	55
Moët & Chandon Impérial	59



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WATERS, WINES & CHAMPAGNES BY THE GLASS

	50cl	75cl	1L
Still waters			
Vittel	6		8
Plancoët	7		9
Sparkling waters			
Badoit	6		8
San Pellegrino	6		8
Châteldon		10	
Selection of wines by the glass			15cl
WHITE WINES			
Graves AOP – Château Villa Bel Air			11
Arbois, domaine Fumey Chatelain			11
Pouilly-Fumé, domaine Veneau			12
Chablis, domaine Brocard			13
Châteauneuf-du-Pape, domaine Père Caboché			14
RED WINES			
Haut-Médoc – La Demoiselle d’Haut-Peyrat			14
Corbière, domaine de la Cendrillon – Inédite			11
Arbois, domaine Fumey Chatelain – No sin Tou Tsefs Bio			12
Pic Saint-Loup – Cynarah Bio			12
Crozes-Hermitage – Signature St Jemms Bio			12
ROSÉS WINES			
Rosé d’une Nuit, Château La Coste Bio			9
La Vie en Rose, Château Roubine			11
CHAMPAGNES			
Laurent Perrier Brut			19
Laurent Perrier Rosé			25



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